



COMMUNITY DEVELOPMENT DEPARTMENT PLANNING DIVISION

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CITY OF NEWPORT BEACH ZONING ADMINISTRATOR STAFF REPORT

October 10, 2013
Agenda Item No. 6

SUBJECT: The Dessert Lab - (PA2013-164)
4221 MacArthur Blvd, Suite B4
▪ Minor Use Permit No. UP2013-017

APPLICANT: Arti Anand

PLANNER: Benjamin M. Zdeba, Assistant Planner
(949) 644-3253, bzdeba@newportbeachca.gov

ZONING DISTRICT/GENERAL PLAN

- **Zone:** PC-11 (Newport Place)
- **General Plan:** MU-H2 (Mixed-Use Horizontal)

PROJECT SUMMARY

A minor use permit to allow a food service, eating and drinking establishment with no late hours (after 11:00 p.m.). Alcohol service is not requested as part of the project application.

RECOMMENDATION

- 1) Conduct a public hearing; and
- 2) Adopt Draft Zoning Administrator Resolution No. _ approving Minor Use Permit No. UP2013-017 (Attachment No. ZA 1).

DISCUSSION

- The subject property is located west of MacArthur Boulevard within the John Wayne Airport area. Adjacent uses include Classic Q Restaurant to the north and the Saagar Restaurant to the west. To the south are professional office uses, and to the east are professional offices and the Fairmont Hotel.

- The Dessert Lab will occupy a vacant tenant space near the southwest corner of the newly constructed shopping center. Access to the center is obtained through driveways along MacArthur Boulevard and Dolphin-Striker Way. The area of the subject property is 48,221 square feet (approximately 1.11 acres). The shopping center is developed with a multi-tenant building facing north toward the parking lot area and a pad building adjacent to MacArthur Boulevard.
- The General Plan designates this site as MU-H2 (Mixed-Use Horizontal). The MU-H2 land use category is intended to provide for a horizontal intermixing of uses that may include regional commercial office, multi-family residential, vertical mixed-use buildings, industrial, hotel rooms, and ancillary neighborhood commercial uses. The proposed eating and drinking establishment is an ancillary neighborhood commercial use designed to serve the surrounding community. Thus, it is consistent with this land use category.
- The site is located within General Commercial Site 8 of the PC-11 (Newport Place Planned Community) Zoning District. The proposed eating and drinking establishment is allowed with the approval of a minor use permit because the establishment does not propose to serve alcohol or have late hours of operation after 11:00 p.m. Although the requested hours of operation are from 7:00 a.m. to 8:00 p.m., staff recommends allowing the establishment to operate between 7:00 a.m. and 11:00 p.m. to allow for greater flexibility. There are no residential properties within the area, so the 11:00 p.m. closing hour is compatible with the adjacent commercial uses.
- Due to the proposed operational characteristics, staff believes a parking requirement of one parking space per 40 square feet of net public area can be supported. With this ratio, the total number of parking spaces required is 8 (285 sq. ft. / 40 sq. ft.).
- A surface parking lot containing 65 parking spaces is provided on-site and 16 parking spaces are provided off-site on the adjacent lot (4100 Newport Place Drive). Staff believes the 81 parking spaces are sufficient to accommodate the mix of tenants within the shopping center (Attachment ZA 3).
- The project is compatible with existing and allowed uses within the shopping center, which include a bank, dentist, restaurants, and other retail uses.

ENVIRONMENTAL REVIEW

The project qualifies for a Class 1 (Existing Structures) categorical exemption per Section 15301 of the California Environmental Quality Act because the proposed project involves the establishment of a restaurant in an existing tenant space. The shopping center was recently constructed and the proposed tenant space was designed as a

restaurant location. Therefore, the restaurant use qualifies for a categorical exemption under Class 1.

PUBLIC NOTICE

Notice of this application was published in the Daily Pilot, mailed to all owners of property within 300 feet of the boundaries of the site (excluding intervening rights-of-way and waterways) including the applicant and posted on the subject property at least 10 days prior to the decision date, consistent with the provisions of the Municipal Code. Additionally, the item appeared on the agenda for this meeting, which was posted at City Hall and on the City website.

APPEAL PERIOD:

An appeal may be filed with the Director of Community Development within fourteen (14) days following the date of action. For additional information on filing an appeal, contact the Planning Division at (949) 644-3200.

Prepared by:



Benjamin M. Zdeba
Assistant Planner

GR/bmz

Attachments:	ZA 1	Draft Resolution
	ZA 2	Vicinity Map
	ZA 3	Parking Calculation
	ZA 4	Applicant's Project Description and Justification
	ZA 5	Project Plans

Attachment No. ZA 1

Draft Resolution

RESOLUTION NO. ZA2013-_____

A RESOLUTION OF THE ZONING ADMINISTRATOR OF THE CITY OF NEWPORT BEACH APPROVING MINOR USE PERMIT NO. UP2013-017 FOR THE DESSERT LAB, A FOOD SERVICE, EATING AND DRINKING ESTABLISHMENT WITH NO LATE HOURS LOCATED AT 4221 MACARTHUR BOULEVARD, SUITE B4 (PA2013-164)

THE ZONING ADMINISTRATOR OF THE CITY OF NEWPORT BEACH HEREBY FINDS AS FOLLOWS:

SECTION 1. STATEMENT OF FACTS.

1. An application was filed by Arti Anand on behalf of Aelius, Inc., with respect to property located at 4221 MacArthur Boulevard, Suite B4, and legally described as Parcel 1 as shown on a map filed in Book 45, Page 23 of Parcel Maps, in the Office of the County Recorder of Orange County, requesting approval of a minor use permit.
2. The applicant proposes a minor use permit to allow a 1,416-square-foot food service, eating and drinking establishment within a 12,351-square-foot commercial center. The proposed establishment includes 285 square feet of interior net public area and seating for 10 patrons. The recommended hours of operation are from 7:00 a.m. to 11:00 p.m., daily. No alcohol service is proposed as part of this application.
3. The subject property is located within General Commercial Site 8 of the PC-11 (Newport Place Planned Community) Zoning District and the General Plan Land Use Element category is MU-H2 (Mixed-Use Horizontal).
4. The subject property is not located within the coastal zone.
5. A public hearing was held on October 10, 2013, in the Corona del Mar Conference Room (Bay E-1st Floor) at 100 Civic Center Drive, Newport Beach. A notice of time, place and purpose of the meeting was given in accordance with the Newport Beach Municipal Code. Evidence, both written and oral, was presented to, and considered by, the Zoning Administrator at this meeting.

SECTION 2. CALIFORNIA ENVIRONMENTAL QUALITY ACT DETERMINATION.

1. This project has been determined to be categorically exempt under the requirements of the California Environmental Quality Act under Class 1 (Existing Structures).
2. The proposed project involves a food service, eating and drinking establishment within a recently constructed restaurant tenant space. Therefore, the use qualifies for a categorical exemption under Class 1.

SECTION 3. REQUIRED FINDINGS.

Minor Use Permit

In accordance with Section 20.52.020.F (Findings and Decision) of the Newport Beach Municipal Code, the following findings and facts in support of the findings for a use permit are set forth:

Finding

A. *The use is consistent with the General Plan and any applicable specific plan.*

Facts in Support of Finding

- A1. The General Plan land use designation for this site is MU-H2 (Mixed-Use Horizontal). The MU-H2 designation is intended to provide for a horizontal intermixing of uses that may include regional commercial office, multi-family residential, vertical mixed-use buildings, industrial, hotel rooms, and ancillary neighborhood commercial uses. The food service, restaurant can be expected to be found in this area and is complementary to the surrounding uses allowed by the MU-H2 land use designation.
- A2. Eating and drinking establishments are common in the vicinity along MacArthur Boulevard and are frequented by residents, visitors, and workers. The size, location, and operational characteristics of the establishment are compatible with the MU-H2 land use designation.
- A3. The subject property is not part of a specific plan area.

Finding

B. *The use is allowed within the applicable zoning district and complies with all other applicable provisions of this Zoning Code and the Municipal Code.*

Facts in Support of Finding

- B-1. The site is located within General Commercial Site 8 of the PC-11 (Newport Place Planned Community) Zoning District. The PC-11 zoning district is intended to provide for commercial and light industrial use. The proposed food service, eating and drinking establishment is a neighborhood commercial use located on a commercially-zoned property that is designed to serve the surrounding commercial and light industrial land uses. A food service, eating and drinking establishment is permitted within the PC-11 Zoning District with the approval of a minor use permit.
- B-2. The proposed use will comply with all applicable development and parking standards including those specific to the food service, eating and drinking use classification. The 81 parking spaces provided for the shopping center are adequate for the mix of tenants.

Finding

- C. *The design, location, size, and operating characteristics of the use are compatible with the allowed uses in the vicinity.*

Facts in Support of Finding

- C-1. Although the requested hours of operation are from 7:00 a.m. to 8:00 p.m., the recommended hours of operation are from 7:00 a.m. and 11:00 p.m., to allow for greater flexibility. There are no residential properties within the area. The 11:00 p.m. closing hour is compatible with the adjacent commercial uses.
- C-2. The Dessert Lab will occupy a vacant tenant space near the southwest corner of the new shopping center, which was constructed in 2012. The shopping center site design was previously reviewed and approved.
- C-3. The project includes conditions of approval to ensure that potential conflicts are minimized to the greatest extent possible. The restaurant is oriented toward the parking lot and is not near any residential properties. The applicant is also required to control trash and litter around the subject property.
- C-4. The surrounding area contains various business office, retail, and visitor commercial uses including restaurants and take-out eating establishments. The proposed establishment is compatible with the existing and permitted uses within the area, which are predominantly office uses at this time.
- C-5. A food service, eating and drinking establishment at this size and scale will provide a convenient option to office workers and those passing through the area.

Finding

- D. *The site is physically suitable in terms of design, location, shape, size, operating characteristics, and the provision of public and emergency vehicle (e.g., fire and medical) access and public services and utilities.*

Facts in Support of Finding

The existing parking lot areas have been reviewed and approved by the City Traffic Engineer and provides adequate circulation and parking spaces for patrons.

- D1. This site has been reviewed by the Fire Department to ensure adequate public and emergency vehicle access is provided. Utilities have been provided within the renovated shopping center in compliance with all applicable requirements.
- D2. The project site is located within an existing retail building and the tenant space is designed and developed to accommodate a food service, eating and drinking establishment.

- D3. The tenant improvements to the project site will comply with all Building, Public Works, and Fire Codes. All ordinances of the City and all conditions of approval will be complied with.

Finding

- E. Operation of the use at the location proposed would not be detrimental to the harmonious and orderly growth of the City, or endanger, jeopardize, or otherwise constitute a hazard to the public convenience, health, interest, a safety, or general welfare of persons residing or working in the neighborhood of the proposed use.*

Facts in Support of Finding

- E1. The project has been reviewed and includes conditions of approval to ensure that potential conflicts with the surrounding land uses are minimized to the greatest extent possible. The operator is required to take reasonable steps to discourage and correct objectionable conditions that constitute a nuisance in parking areas, sidewalks and areas surrounding the subject property and adjacent properties during business hours, if directly related to the patrons of the establishment.
- E2. The food service, eating and drinking establishment will serve the surrounding business community. The proposed establishment will provide dining services to workers within the surrounding area and visitors.
- E3. The applicant is required to install a grease interceptor, obtain Health Department approval prior to opening for business, and comply with the California Building Code to ensure the safety and welfare of customers and employees within the establishment.

SECTION 4. DECISION.

NOW, THEREFORE, BE IT RESOLVED:

1. The Zoning Administrator of the City of Newport Beach hereby approves Minor Use Permit No. UP2013-017 (PA2013-164), subject to the conditions set forth in Exhibit A, which is attached hereto and incorporated by reference.
2. This action shall become final and effective fourteen days after the adoption of this Resolution unless within such time an appeal is filed with the Director of Community Development in accordance with the provisions of Title 20 Planning and Zoning, of the Newport Beach Municipal Code.

PASSED, APPROVED AND ADOPTED THIS 10th DAY OF OCTOBER, 2013.

EXHIBIT "A"

CONDITIONS OF APPROVAL

PLANNING DIVISION

1. The development shall be in substantial conformance with the approved site plan, floor plan(s) and building elevations dated with this date of approval. (Except as modified by applicable conditions of approval.)
2. This Minor Use Permit may be modified or revoked by the Zoning Administrator should it be determined that the proposed uses or conditions under which it is being operated or maintained is detrimental to the public health, welfare or materially injurious to property or improvements in the vicinity or if the property is operated or maintained so as to constitute a public nuisance.
3. Any change in operational characteristics, hours of operation, expansion in area, or other modification to the approved plans, shall require an amendment to this Minor Use Permit or the processing of a new use permit.
4. Minor Use Permit No. UP2013-017 (PA2013-164) shall expire unless exercised within 24 months from the date of approval as specified in Section 20.54.060 (Time Limits and Extensions) of the Newport Beach Zoning Code, unless an extension is otherwise granted.
5. Should this business be sold or otherwise come under different ownership, any future owners or assignees shall be notified in writing of the conditions of this approval by the current owner or leasing company.
6. The project is subject to all applicable City ordinances, policies, and standards, unless specifically waived or modified by the conditions of approval.
7. The applicant shall comply with all federal, state, and local laws. Material violation of any of those laws in connection with the use may be cause for revocation of this Use Permit.
8. A copy of the conditions of approval shall be incorporated into the Building Division and field sets of plans prior to issuance of the building permits.
9. Prior to issuance of building permits, the applicant shall submit to the Planning Division an additional copy of the approved architectural plans for inclusion in the Use Permit file. The plans shall be identical to those approved by all City departments for building permit issuance. The approved copy shall include architectural sheets only and shall be reduced in size to 11 inches by 17 inches. The plans shall accurately depict the elements approved by this Use Permit and shall highlight the approved elements such that they are readily discernible from other elements of the plans.

10. The establishment shall provide a maximum net public area of 285 square feet with no more than 10 seats.
11. The proposed food service, eating and drinking establishment, shall have a parking requirement of 1 space for every 40 square feet of net public area equaling a total of 8 parking spaces.
12. The hours of operation for food service, eating and drinking establishment are limited from 7:00 a.m. to 11:00 p.m., daily.
13. Live entertainment, dancing, and alcohol service shall be prohibited as a part of the regular business operation.
14. A covered wash-out area for refuse containers and kitchen equipment, with minimum useable area dimensions of 36 inches wide, 36 inches deep and 72 inches high, shall be provided, and the area shall drain directly into the sewer system, unless otherwise approved by the Building Director and Public Works Director in conjunction with the approval of an alternate drainage plan.
15. The applicant shall ensure that the trash dumpsters and/or receptacles are maintained to control odors. This may include the provision of either fully self-contained dumpsters or periodic steam cleaning of the dumpsters, if deemed necessary by the Planning Division. Cleaning and maintenance of trash dumpsters shall be done in compliance with the provisions of Title 14 including all future amendments (including Water Quality related requirements). The proprietor shall actively control any noise generated by the patrons of the facility.
16. The exterior of the business shall be maintained free of litter and graffiti at all times. The owner or operator shall provide for daily removal of trash, litter debris and graffiti from the premises and on all abutting sidewalks within 20 feet of the premises.
17. To the fullest extent permitted by law, applicant shall indemnify, defend and hold harmless City, its City Council, its boards and commissions, officials, officers, employees, and agents from and against any and all claims, demands, obligations, damages, actions, causes of action, suits, losses, judgments, fines, penalties, liabilities, costs and expenses (including without limitation, attorney's fees, disbursements and court costs) of every kind and nature whatsoever which may arise from or in any manner relate (directly or indirectly) to City's approval of The Dessert Lab including, but not limited to Use Permit No. UP2013-017 (PA2013-164) and the determination that the project is exempt under the requirements of the California Environmental Quality Act. This indemnification shall include, but not be limited to, damages awarded against the City, if any, costs of suit, attorneys' fees, and other expenses incurred in connection with such claim, action, causes of action, suit or proceeding whether incurred by applicant, City, and/or the parties initiating or bringing such proceeding. The applicant shall indemnify the City for all of City's costs, attorneys' fees, and damages which City incurs in enforcing the indemnification provisions set forth in this condition. The applicant shall pay to the City upon demand any amount owed to the City pursuant to the indemnification requirements prescribed in this condition.

BUILDING AND FIRE DEPARTMENTS

18. Public sanitation facilities shall be available to the general public (patrons) during regular business hours of the operation, unless otherwise approved by the Building Department.
19. The applicant is required to obtain all applicable permits from the City Building and Fire Departments. The construction plans must comply with the most recent, City-adopted version of the California Building Code. The facility shall be designed to meet entrance, path of travel, restroom, dining room seating, and fire protection requirements as specified by the California Building Code and shall be subject to review and approval by the Building Department. Complete sets of drawings including architectural, electrical, mechanical, and plumbing plans shall be required at plan check.
20. The construction plans must meet all applicable State Disabilities Access requirements. An accessible path of travel and accessible bathroom shall be in compliance with CBC 2010 Chapter 11.
21. Detectable warnings shall be provided as required by access compliance.
22. Plumbing fixtures shall comply with the California Plumbing Code, 2010.
23. Grease interceptors shall be installed on all fixtures in the restaurant where grease may be introduced into the drainage systems, unless otherwise approved by the Building Division.
24. Approval from the Orange County Health Department is required prior to the issuance of a building permit.
25. Prior to the issuance of building permits, a Type I hood shall be required if any cooking is conducted that produces grease laden vapors per C.F.C. Section 609.2, if required by the Fire Department.
26. Prior to the issuance of building permits, a wet chemical extinguishing system complying with UL300 will be required if cooking is conducted that produces grease laden vapors per C.F.C. Section 904, if required by the Fire Department.
27. Prior to the issuance of building permits, a portable fire extinguisher shall be provided and maintained per C.F.C. Section 904.11.5. A 2A 10BC shall be required for the serving area, if required by the Fire Department. A fire extinguisher with a class K rating shall be provided where a Type I hood is required and provided with a fire extinguishing system.
28. The rear doors of the facility shall remain closed at all times. The use of the rear door shall be limited to deliveries and employee use only. Ingress and egress by patrons is prohibited unless there is an emergency.

29. Prior to the issuance of building permits, an occupant load analysis shall be provided as required by the CBC for the purpose of existing or exit analysis.
30. Prior to issuance of building permits, an egress or exit analysis from the tenant space shall be provided. All exits shall remain free of obstructions and available for ingress and egress at all times.

REVENUE DEPARTMENT

31. A valid business license from the City of Newport Beach with a sellers permit shall be required prior to the start of business. Any contractors/subcontractors doing work at the subject site shall be required to obtain a valid business license from the City of Newport Beach prior to the commencement of any work on the subject site.

DRAFT

Attachment No. ZA 2

Vicinity Map

VICINITY MAP



Minor Use Permit No. UP2013-017
PA2013-164

4221 MacArthur Blvd, Suite B4

Attachment No. ZA 3

Parking Calculation

The Dessert Lab Parking Calculation
UP2013-017 (PA2013-164)

Land Use	Suite	Tenant	Square Footage**	Parking Code*	Parking Req.	Plan Check No.
Bank	A-1	vacant	4,000	1/250SF Gross	16	pending
24-Hour Convenience Market	B-1	711	2,358	1/250SF Gross	10	1202-2012
Food Service #2	B-2	Capriotti's	1,834 (578)	1/40SF Net Public Area	15	1701-2012
Dental Office	B-3	Dr. Charles Zahedi	1,326	1/200SF Gross	7	1984-2012
Food Service #3	B-4	The Dessert Lab	1,416	1/40SF Net Public Area	8	
Food Service #1	B-5	Roll-It Sushi	1,417 (620)	1/40SF Net Public Area	16	0496-2013
Totals			12,351	N/A	72	

*Pursuant to Section III (General Development Standards for Commerce) of the Newport Place Planned Community Text

**Calculated as gross square footage to provide a conservative requirement. Floor area calculations provided per Plan Check No. 0112-2012 for Shell Building B (12,351 sq ft entitled)

***81 parking spaces available for shopping center

Attachment No. ZA 4

Applicant's Project Description and Justification

Minor Use Permit Application: 4221 MacArthur Blvd., Ste. B4, Newport Beach

Projection Description and Justification

The proposed use for the space located at 4221 MacArthur Blvd., Ste. B4, Newport Beach, CA 92660 is a retail (gourmet) bakery. While the business model is predominately take-out oriented, the space will contain a few seats that function as a waiting area and for light refreshments.

Our menu will offer a wide array of freshly prepared gourmet pastries/desserts and coffee/tea drinks. This location will not only serve the numerous businesses located in the vicinity, both for breakfast and general dessert catering, it will serve Newport Beach and the surrounding cities with a destination bakery. With a contemporary chic design, the space will reflect a refined and elegant simplicity that will be both welcoming and upscale.

On a more technical note, the space itself measures approximately 1,322 square feet. It will be divided into approximately 1,210 square feet of private space (containing a full kitchen) and approximately 200 square feet of public space.

The following information is also relevant to proposed operations:

- i. Number of Employees: We estimate 4-5 employees in the beginning.
- ii. Number of Seats: 10
- iii. Hours of Operation: 7:00 am – 8:00 pm

Attachment No. ZA 5

Project Plans

AELIUS, INC.

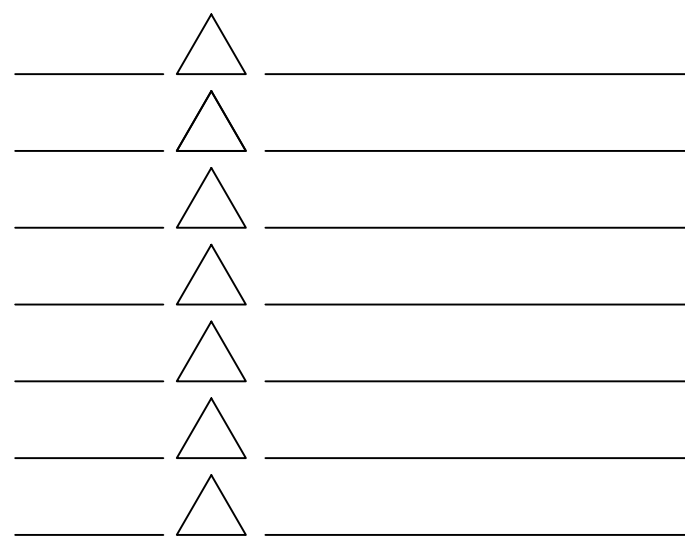
aD/Mg

18100 Kovac Lane, Suite F203
Huntington Beach, CA 92648
T 714 841 6240

allied Design/Management group, Inc.
admgsusa.com

THE DESSERT LAB

4221 MACARTHUR BOULEVARD, SUITE B-4
NEWPORT BEACH, CA 92660



TITLE

EXISTING SITE PLAN

DATE 08-19-2013

SCALE AS NOTED

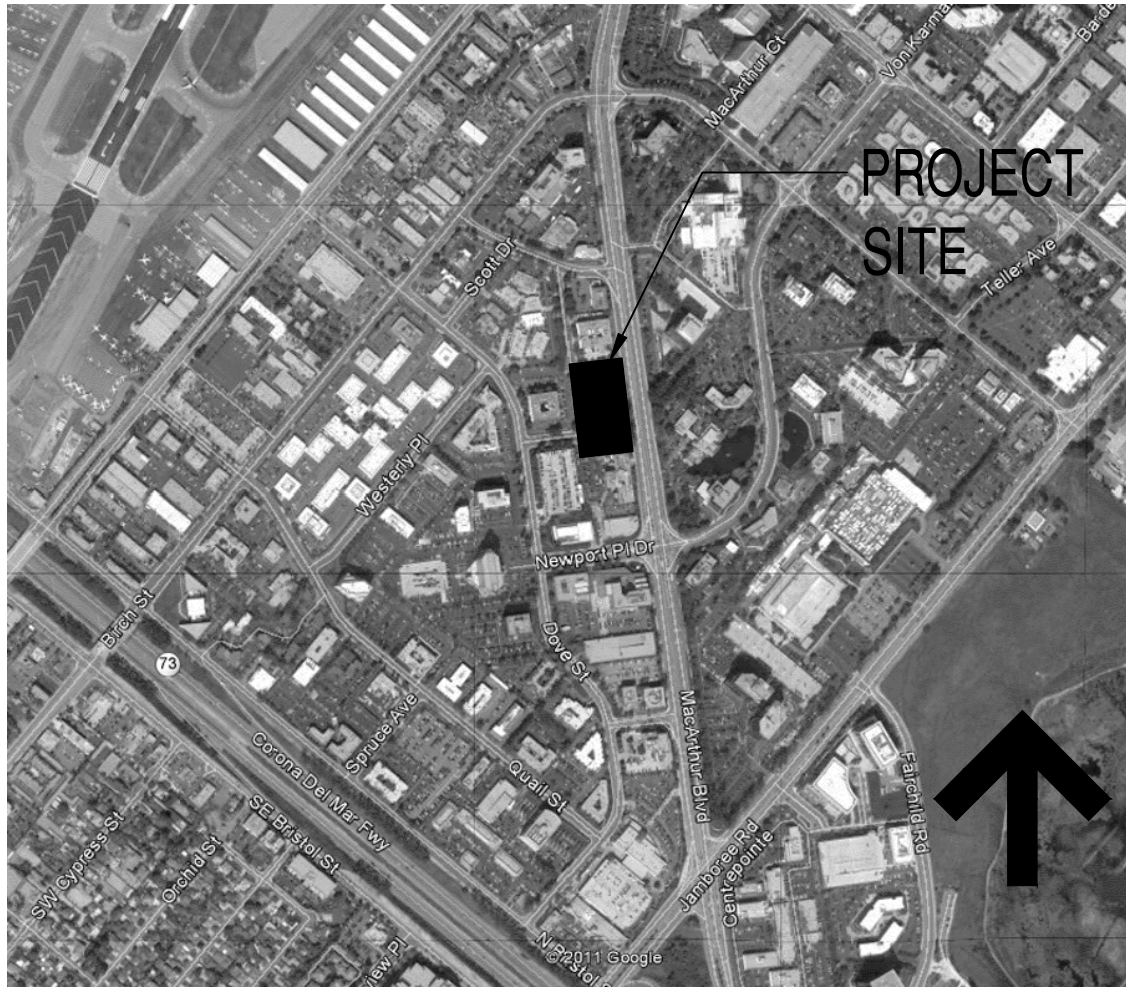
PROJECT NO. 13-068

APPROVED

SHEET

AS-101

PROJECT VICINITY MAP (N.T.S.)



EXISTING SITE PLAN NOTES

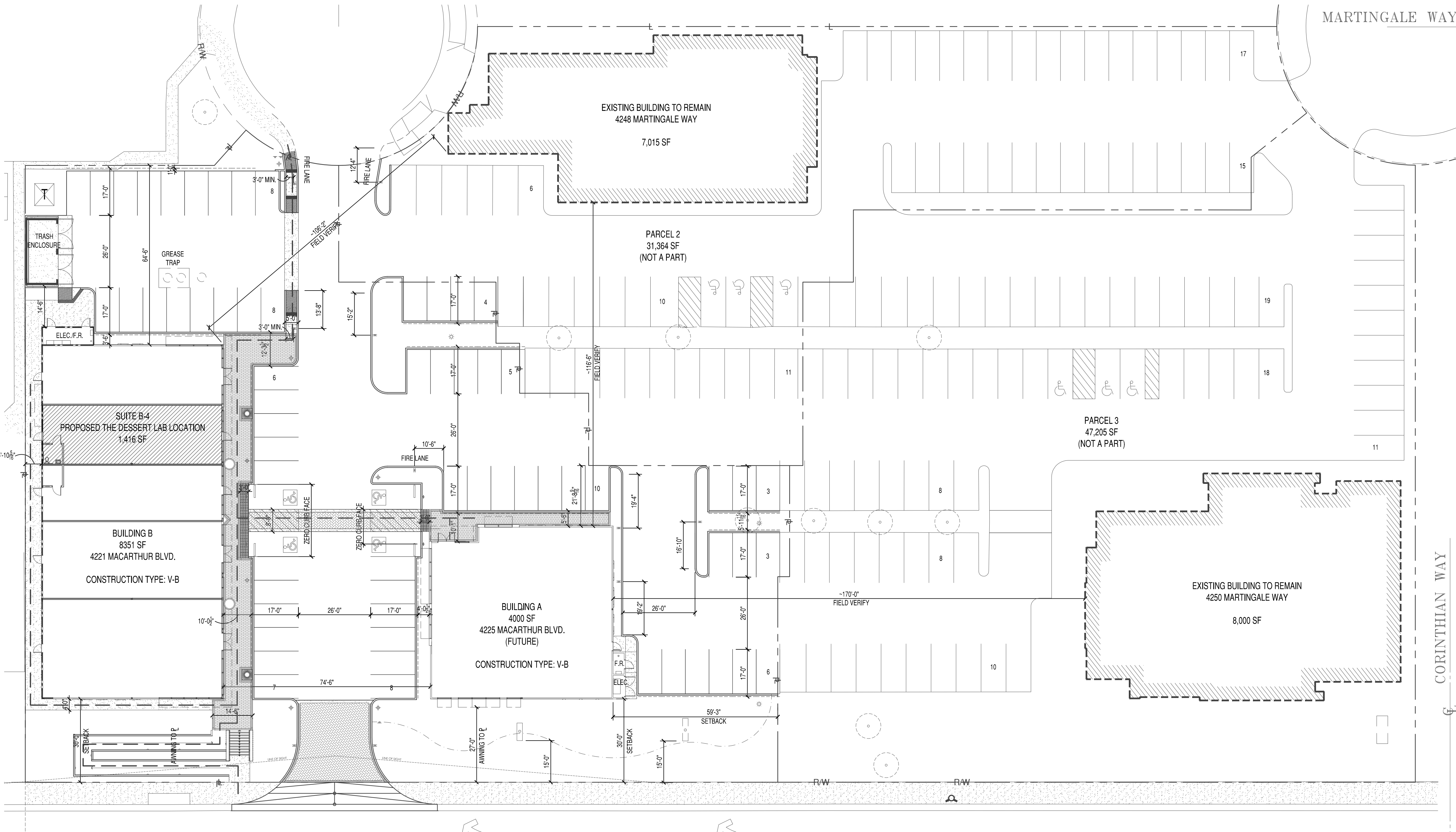
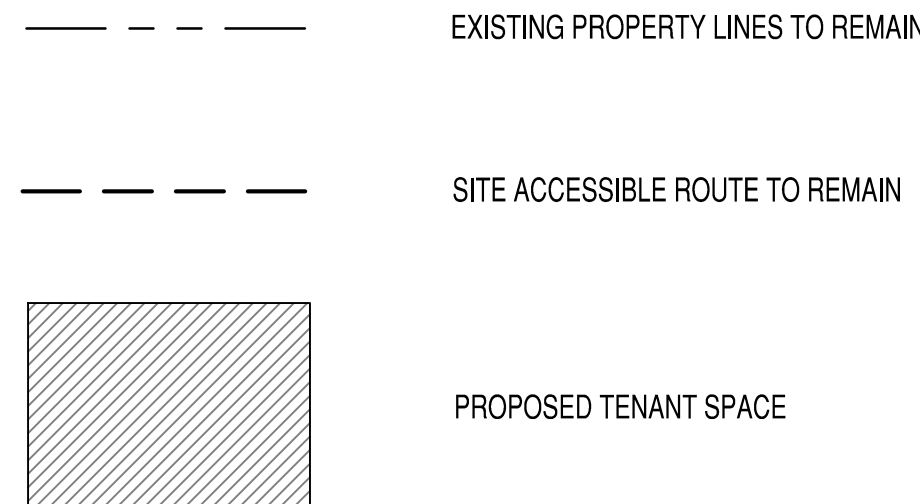
- EXISTING SITE TO REMAIN IN ENTIRETY. NO SITework.
- PROTECT EXISTING SITE IN PLACE AND REPAIR ANY DAMAGE DURING CONSTRUCTION TO THE SATISFACTION OF PROPERTY OWNER.
- EXISTING SITE ACCESSIBLE ROUTE AND PARKING TO REMAIN. PROTECT IN PLACE DURING CONSTRUCTION.
- NO EXTERIOR WORK TO BUILDING AS PART OF PROPOSED TENANT WORK. FUTURE TENANT SIGNAGE UNDER SEPARATE PERMIT.

THE DESSERT LAB - PARKING CALCULATION

LAND USE	SUITE	TENANT	SQUARE FOOTAGE**	PARKING CODE*	PARKING REQ.
BANK	A-1	VACANT	4,000 SF	1/250 SF GROSS	16
24-HOUR CONVENIENCE MARKET	B-1	7-11	2,358 SF	1/250 SF GROSS	10
FOOD SERVICE #2	B-2	CAPRIOTTI'S	1,834 (578) SF	1/40 SF NET PUBLIC AREA	15
DENTAL OFFICE	B-3	DR. CHARLES ZAHEDI	1,326 SF	1/200 SF GROSS	7
FOOD SERVICE #3	B-4	THE DESSERT LAB	1,416 (285) SF	1/40 SF NET PUBLIC AREA	8
FOOD SERVICE #1	B-5	ROLL-IT SUSHI	1,417 (620) SF	1/40 SF NET PUBLIC AREA	16
TOTALS			12,351 SF		72

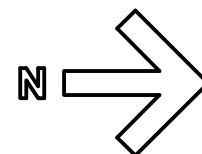
* PURSUANT TO SECTION III (GENERAL DEVELOPMENT STANDARDS FOR COMMERCE) OF THE NEWPORT PLACE PLANNED COMMUNITY TEXT
** CALCULATED AS GROSS SQUARE FOOTAGE TO PROVIDE A CONSERVATIVE REQUIREMENT. FLOOR AREA CALCULATIONS PROVIDED PER PLAN CHECK NO. 0112-2012 FOR SHELL BUILDING B (12,351 SQ FT ENTITLED)
*** 81 PARKING SPACES AVAILABLE FOR SHOPPING CENTER

EXISTING SITE PLAN LEGEND



EXISTING SITE PLAN

1" = 20'



AELIUS, INC.

aD/Mg

18100 Kovac Lane, Suite F203
Huntington Beach, CA 92648
T 714 841 6240

allied Design/Management group, Inc.
admgsusa.com

THE DESSERT LAB

4221 MACARTHUR BOULEVARD, SUITE B-4
NEWPORT BEACH, CA 92660

WALL TYPING GRAPHIC LEGEND

EXISTING WALL TO REMAIN - LIGHT SHADE
WALL TYPE 'EX' AS TAGGED ON PLANS

NEW INTERIOR WALL - NORMAL LINE, SOLID FILL.
SEE WALL TAG AND SCHEDULE BELOW FOR WALL TYPE AND DETAILS.
USE GLASS-MAT GYP. BD. IN WET AREAS OR UNDER TILE.

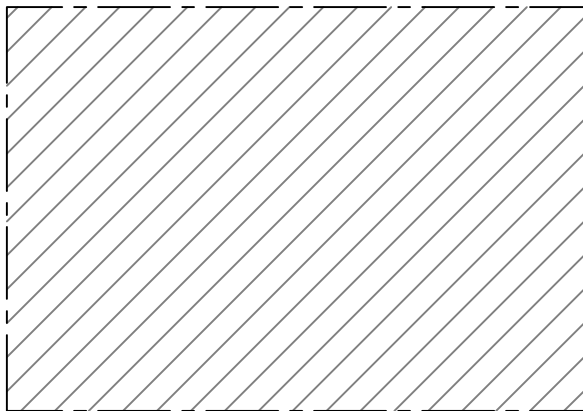
EXISTING WALLS: 1-HR RATED INDICATOR

WALLS TYPES - SEE A-502					
TYPE	DESCRIPTION	DESIGN	DETAILS		
			ASSEMBLY	JOINTS	MISC.
A	8" STEEL STUDS, 5/8" GYP. BD. E.F. TO UNDERSIDE OF DECK. SOUND INSULATION ADDED ALL WALLS.	UNRATED		N/A	-
B	5/8" STEEL STUDS, 5/8" GYP. BD. E.F. TO UNDERSIDE OF DECK. SOUND INSULATION ADDED ALL WALLS.	UNRATED		N/A	-

- NOTES:
- ALL WALLS TYPE 'A' U.O.N.
 - REFER TO WALL TYPE ASSEMBLY DETAILS A-502 (NEW WALLS) WALLS LABELED AS 'EX' ARE EXISTING.
 - ALL NEW WALL DIMENSIONS ARE TO FRAMING OR WALL CENTERLINE AS SHOWN. WHERE F.O.F. IS INDICATED THIS IS TO FINISH GYP BD.
 - DIMENSIONS TO EXISTING WALLS ARE TAKEN FROM THE FINISH WALL FACE TYPICAL, OR FACE OF STUD (F.O.S.) WHERE INDICATED.
 - LEVEL 5 FINISH REQUIRED FOR ALL GYPSUM BOARD ASSEMBLIES

TYPE

PROJECT INFORMATION



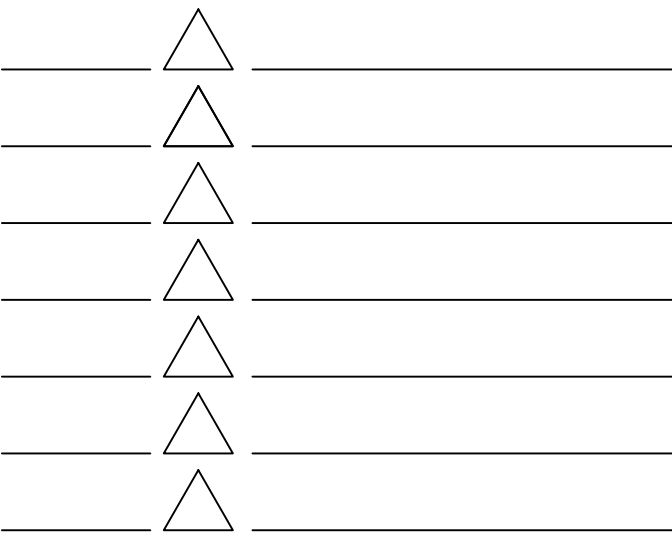
NET PUBLIC AREA DESIGNATOR

SHADED AREA = 285 SF

TENANT GROSS FLOOR AREA = 1,416 SF

NET PUBLIC AREA = 285 SF

SEAT COUNT = 10



TITLE

FLOOR PLAN

DATE	08-19-2013
SCALE	AS NOTED
PROJECT NO.	13-068
APPROVED	
SHEET	

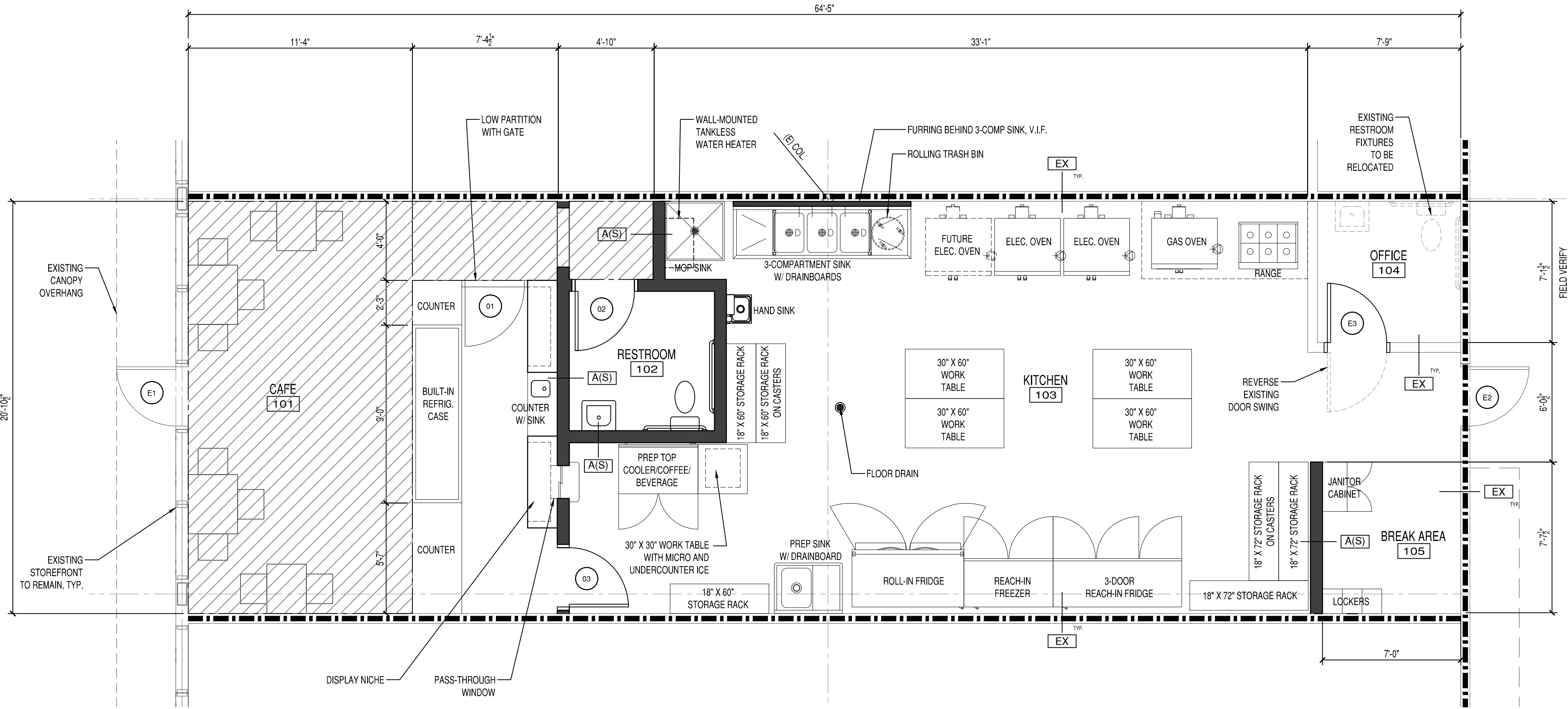
A-101

DOOR SCHEDULE

EXISTING N.I.C.	DOOR MARK	SIZE	THK.	TYPE	HDWR SET	RATING	REMARKS	PANT	STAIN
●	E1	3'-0" W X 8'-0" H	EXIST	GLASS STOREFRONT DOOR	EXIST	-			
●	E2	3'-0" W X 8'-0" H	EXIST	HOLLOW METAL EXTERIOR DOOR	EXIST	-			
●	E3	3'-0" W X 8'-0" H	EXIST	SOLID CORE WOOD INTERIOR DOOR	TBD	-			
	01	3'-0" W X 3'-0" H	1-3/4"	LOW SWINGING EMPLOYEE ACCESS GATE	TBD	-		●	
	02	3'-0" W X 7'-0" H	1-3/4"	SOLID CORE WOOD, STAIN AND GRAIN TO MATCH CASEWORK BY OWNER	TBD	-		●	
	03	3'-0" W X 8'-0" H	TBD	FOOD SERVICE TRAFFIC DOOR	TBD	-			

DOOR & FRAME SCHEDULE NOTES

- PROVIDE LEVEL LANDINGS ON EACH SIDE OF ALL DOORS. THE FLOOR OR LANDING IS TO BE 1/2" MAXIMUM BELOW THRESHOLD PER SECTION 1133B.2.4.1. SEE REQUIREMENTS PER 20/GA-603.
- ALL HAND ACTIVATED DOOR OPENING HARDWARE PER SECTION 1133B.2.2.4 SHALL CONFORM TO THE FOLLOWING:
 - CENTER 30" TO 44" ABOVE THE FLOOR
 - LATCHING OR LOCKING DOORS IN THE PATH OF TRAVEL ARE OPERATED WITH A SINGLE EFFORT BY LEVER TYPE HDWR, PANIC BARS, PUSH-PULL ACTIVATING BARS OR OTHER HDWR DESIGNED TO PROVIDE PASSAGE WITHOUT THE REQUIREMENTS TO GRASP THE HDWR.
- THE LOWER 10" OF ALL DOORS (EXCLUDING AUTOMATIC AND SLIDING DOORS) SHALL COMPLY WITH SECTION 133B.2.6 AS FOLLOWS:
 - TO BE SMOOTH AND UNINTERRUPTED, TO ALLOW THE DOOR TO BE OPENED BY A WHEELCHAIR FOOTREST, WITHOUT CREATING A TRAP OR HAZARDOUS CONDITION.
 - NARROW FRAME DOORS MAY USE A 10" HIGH SMOOTH PANEL ON THE PUSH SIDE OF THE DOOR.
- THE MAXIMUM EFFORT TO OPERATE DOORS, APPLIED AT RIGHT ANGLES TO HINGED DOORS OR AT THE CENTER PLANE AT SLIDING DOORS PER SECTION 1133B.2.5.1 WILL BE LESS THAN 5 LBS AT EXTERIOR DOORS AND INTERIOR DOORS AND 15 LBS AT FIRE DOORS.



FLOOR PLAN

1/4" = 1'-0"

